

BEACH HOUSE RALPH'S RIESLING 2019

SILVER MEDAL – NZ AROMATIC WINE
COMPETITION 2019

Vineyard:	The Levels Vineyard
Area:	Te Awanga
Alcohol:	10.0%
PH:	2.83
Total Acidity:	9.2 g/l
Residual Sugar:	25 g/l

The grapes were hand-picked in excellent condition on the 16th of March and raced back to the winery where the whole bunches were placed into the press and the clear juice gently extracted from the skins. After cold settling the juice overnight we racked the juice into a stainless steel tank.

Alsace Riesling yeast was chosen to ferment the juice as it helps preserve the subtle aromatics within the resulting wine. The fermenting wine was tasted daily by the winemakers to pin point the ultimate balance point between the sweetness, acidity and alcohol. Once this point was established the wine was chilled to halt the yeast activity and then filtered off the yeast lees.

Aromas of lime zest, orange sherbet, honey-suckle, and a sprinkle of aromatic talcum powder leap out of the glass while the palate displays a gorgeous balance and tension between luscious sweetness and lively acidity. Our 2019 is the last Riesling we will be harvesting off our Te Awanga vineyard. I feel it is our best yet and have named it in my father's honour. Ralph has been a champion Riesling grower for the last 20 years.

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